Ms. Codex 625

RECEIPTS

OF

Paſtry and *Cookery*

For the Uſe of his Scholars.

By ED. KIDDER.

Who teacheth at his School

On *Mondays*, *Tueſdays*, and *Wedneſdays*, in the Afternoon, in St. *Martin*'s *Le Grand*.

And on *Thurſdays*, *Fridays*, and *Saturdays*, in the Afternoon, at his School next to *Furnival*'s Inn in *Holborn*.

And Ladies may be taught at their own Houſes.

BY ED. KIDDER.

RECEIPTS

FOR THE USE OF HIS SCHOLARS.

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Fried Meat Balls.

Sweet Balls.

Take part of a leg of lamb or veal & mince it small w^th. y^e same quantity of beef suet put thereto a good quantity of currants — season it w^th. sweet spice a little lemon pickt 3 or 4 yolks of eggs & a few sweet herbs mix it well together & make it into ba

Savory Balls.

Take part of a leg of lamb or veal & mince it small w^th. y^e same quantity of beef suet a little lean bacon sweetherbs a shallot & an anchovy beat it in a mortar till it is as smooth as wax season it w^th. savory spice & make it into little balls — —

Another Way.

Take y^e flesh of a fowl beef suet & marrow y^e same quantity 6 or 8 oysters lean — bacon sweetherbs & make it into little ba

A Caudle for Sweet Pyes

Take sack & white wine alike in quantity a little verjuice & sugar boyle it & brew it w^th^ 2 or 3 eggs as butterd ale w^n^ y^e^ pyes are bak'd pour it in at y^e^ funnell & shake it together —

A Leer for Savory Pyes

Take claret gravy savory spice oyster liquor 2 or 3 anchovys a faggot of sweet herbs & an onion boyle it up & thicken it w^th^ brown butter y^n^ pour it into yo^r^ savory pyes w^n^ cold for —

A Leer for fish Pyes.

Take claret white wine & vinegar oyster liquor anchovys & drawn butter w^n^ y^e^ pyes are bak'd pour it in at y^e^ funnell — —

A Leer for Pasties.

season y^e^ bones of that meat you make yo^r^ pasty of cover y^m^ w^th^ water & bake y^m^ w^th^ y^e^ pasty y^n^ strain y^e^ liquor out into y^e^ pasty —

A Ragooe for Made Dishes

Take claret gravy sweetherbs & savory spice tost up in it lambstons cocks combs boyld blanckd & slicd w^th. slicd sweetbreads oysters muskrooms truffells & marrells thicken these w^th. brown butter & use it w^th. cald fo

A Regalia of Cowcumbers

Take 12 cowcumbers & slice y^e. as for eating put y^e. in a cource cloth beat & squeese y^e. very dry flower & fry y^e. brown & put to y^e. claret gravy — savory spice & a bitt of butter rould up in flower tost y^e. up thick they are sauce for mutton or lamb — — —

Sweet Spice is Cloves Mace nutmeg cinnamon sugar & salt

Savory Spice is —

Pepper salt cloves mace & nutmeg

All Sorts of Past.

Puff Past.

Lay down a p.d of flowr & break into it 2 ounces of butter & 2 eggs y.e make it into past w.th cold water y.e work y.e other part of y.e p.d of butter to y.e stiffness of yo.r past y.e roul out yo.r past into a square piece stick it all over w.th bitts of butter flowr it & roul it up like a collar double it up at both ends that they meet in y.e midle roul it out again as aforesaid till all y.e p.d of butter is in — — — — —

Past for a Pasty.

Lay down a peck of flowr work it up w.th 6 p.d of butter & 4 eggs w.th cold water

Past for a high Pye.

Lay down a peck of flowr work it up w.th 3 p.d of butter melted in a sauce par of boyling water & make it into a — — — — stiff past — — —

Past Royall for Patty Pans.

Lay down a p.d of flower work it up w.th ½ a p.d of butter 2 ounces of fine sugar & 4 eggs

Past for a Custard.

Lay down flower & make it into a stiff past w.th boyling water sprinkle it w.th a little cold water to keep it from cracking

Sweet Pyes.

A Lamb Pye.

Cut an end quarter of lamb into thin slices season it w.th sweet spice & lay y.e in y.e pye mixt w.th ½ a p.d of burrants ½ a p.d of raisons of y.e sun stond 2 or 3 spannish pottatoes boyld blanched & slicd or an artichoke bottome or 2 w.th pi[illegible]nrelas Damsons goosberries & grapes cotton lemon chips & eringoe roots lay on butter & close y.e pye w.th is bakd make for it a caudle

A Chicken Pye.

Take 6 small chickens roul up a piece of butter in sweet spice & put into y^e^ — y^e^ season & lay y^e^ in y^e^ pye w^th^ y^e^ marrow of 2 bones rould up in y^e^ batter of eggs w^th^ preserves & fruit & preserves as y^e^ lamb pye w^th^ a caudle — — — —

Minced Pyes.

Shred a ℔ of neats tongue pe^r^ boyld w^th^ 2 ℔ of beef suet & pippens a green lemon pele season it w^th^ an ounce of sweet spice a ℔ of sugar 2 ℔ of currants ½ a pt of ~~currants~~, sack a little orange flower water y^e^ juice of 3 lemons a quarter of a ℔ of sliced citron & lemon piele mix these together & fill yo^r^ pyes — — —

Egg Pyes.

Shred y^e^ yolks of 20 hard eggs w^th^ y^e^ same weight of marrow & beef suet season it w^th^ sweet spice w^th^ citron & lemon piele fill & close y^e^ pyes — — —

Another Way

Shred ye yolks of 20 hard eggs w^th citron
& lemon piele season y^m w^th sweet spice
& mix y^m w^th a q^t of custard stuff ready
made gather it to a body over ye fier
yo^r pyes being dry'd in ye oven fill y^m
w^th this batter as custards w^n they are
bak'd stick y^m w^th slic'd citron stew'd y^m w^th
colour'd biskets

A Lumber Pye.

Take a p^d & ½ of a fillet of veal & mince
it w^th ye same quantity of beef suet -
season it w^th sweet spice 5 pippens an
handfull of spinnage & an handfull
of spinnage & an hard lettuce thyme &
parsley mix it w^th a penny grated white
loaf bering ye yolks of 20 3 eggs sack &
orange flower water a p^d & ½ of currants
w^th preserves as ye lamb pye & a caudle - -
An humble pye is made ye same way - -

An Artichoke Pye.

Take y^e^ bottomes of 6 or 8 artichokes being Boyld & slicd season y^m^ w^th^ sweet spice mix y^m^ w^th^ y^e^ marrow of 3 bones w^th^ citron & lemon piele or ginger roots Damsons goosberries & graps citron lemon butter & close y^e^ pye: A Skarrot or a Pottatoe pye is made y^e^ same way — — — — — — — — — —

Savory Pyes.

A Lamb Pye.

Cut an hind quarter of lamb into thin slices season it w^th^ savory spice & lay y^m^ in y^e^ pye w^th^ an Raid lettuce & artichoke bottoms y^e^ top of an Hundred of asparragus lay on butter & close y^e^ pye w^th^ tis baked & half cold pour in a lear — — — — — —

Another Way.

Season y^e^ lamb steaks w^th^ savory spice lay y^m^ in y^e^ pye w^th^ slicd lambstones & sweetbread savory balls & oysters lay on butter & close y^e^ pye A lear — — — —

A Mutton Pye.

Season yo: mutton steaks w.th savoiy spice fill yo. pye lay on butter & close yo. pye w.th bake toss up an handfull of chopt capers cowcumbers & oysters in gravy anchovys & drawn butter — —

A Kid Pye.

Cut yo: kid in pieces lai'd it w.th bacon season it w.th savoiy spice lay on butter & close yo. pye w.th bake take a q.t of large oysters dry yo.m in a cloth & fry yo.m brown toss yo.m up in ½ a p.t of white wine oyster liquor gravy & barberries thicken it w.th eggs & drawn butter cut up yo. kid & pour it into yo. pye — — — — —

A Hare Pye

Cut it in pieces break yo. bones season & lay it in yo. pye w.th balls sliced lemon butter & close yo. pye — — — — — —

A Hen Pye.

Cut it in pieces season & lay it in y^e. pye lay on balls yolks of hard eggs slic'd lemon butter & close y^e. pye — w^n. tis baked powr in a lear Rickard w^th. egg

~~A Chicken or a capon pye is made y^e same~~ way

A Calves head Pye.

Almost boyle y^e. calves head take out y^e. bones cut it in thin slices & season it w^th. savory spice & mix it w^th. slic'd sweet breads shiver'd pallats cocks combs oysters mushrooms & balls lay on butter & close y^e. pye A lear — — —

A Pidgeon Pye.

Trass & season yo^r. pidgeons w^th. savory spice lard y^m. w^th. bacon & ~~season~~ stuff y^r. w^th. forc'd meat lay on lambstones & sweetbreads butter & close y^e. pye a lear

A Chicken or a capon pye is thus made

A Neats Tongue Pye

Half boyle yo^r. tongues blanch & slice y^r. season y^r. w^th. savory spice w^th. balls —

Shred lemon butter & close ye. pye w^n. tis bak'd take a pt. of gravy sweetbreads pallats & cocks combs toss'd up & powd^r into ye. pye — — — — — — —

A Venison Pye.

Raise an high round pye y^e. shred a p^d. of beef suet & put it in y^e. bottome y^e. cut yo^r. venison in peices & season it w^th. pepper & salt & lay it on y^e. suet layer butter & close y^e. pye & bake it 6 hours.

A Lambstone & Sweetbread Pye

Boyle blanch & slice y^e. season y^e. w^th. savory spice lay y^e. in y^e. pye w^th. slic'd artichoke bottoms lay on butter & close y^e. pye A Lear — — — — —

A. Battalia Pye.

Take 4 small chickens 4 squab pidgeons 4 sucking rabbits cut y^e. in peices & season y^e. w^th. savory spice & lay y^e. in y^e. pye w^th. 4 sweetbreads slic'd & as many sheeps tongues 2 shiver'd pallats 2 pair of lambstons 2

Or 30 cocks combs w^th^ savory balls &
oysters lay on butter & close y^e^ pye
w^n^ it is bak'd; & half cold fill it up w^th^
pour in a lear — — — — — —

Cold Pyes.

A veal Pye.

Raise an high round pye. & cut a
fillet of veal into 3 or 4 fillets season
it w^th^ savory spice a little mined sage
& sweetherbs lay it in y^e^ pye w^th^ slices
of bacon at y^e^ bottome & betwixt each
piece. lay on butter & close y^e^ pye w^n^
it is bak'd & half cold fill it up w^th^ —
clarifide butter — —

A Swan Pye.

Skin & bone yo^r^ swan lard it w^th^ bacon
& season y^m^ w^th^ savory spice & a few
bay leaves powder'd lay it in y^e^ pye
stick it w^th^ cloves lay on butter & close
y^e^ pye w^n^ it is bak'd & half cold fill it up w^th^
clarifide butter —

A Turkey Pye.

Bone yo^r. turkey season it w^th. savory spice & lay it in y^e. pye w^th. 2 capons or 2 wild Ducks cut in pieces to fill up y^e. corners w^th. tis bak'd & half cold fill it up w^th. clarrifide butter — — —

A Goose pye is made y^e. same way w^th. 2 rabbits — — — — — —

Fish Pyes.

A Carp Pye.

Bleed yo^r. carp at y^e. tail open y^e. belly Draw & wash out y^e. blood w^th. a little claret vineger & salt y^r. season yo^r. carp w^th. savory spice & shred sweet herbs lay on butter & close y^e. pye w^th. tis bak'd put into y^e. liar y^e. blood & claret & pour it into ye pye —

A Trout Pye.

Cut wash & scale y^r. trout y^r. laid y^r. w^th. pieces of a silver Eele rould in sweet herbs & spice & bay leaves powder'd lay on & betwe

Them slicd artickoke bottoms mushrooms oysters capers slicd lemon lay on butter & close yᵉ pye — — — —

An Eele Pye.

Cut wash & season yᵉ wᵗʰ. sweet spice an handfull of currants butter & close yᵉ pye — — — —

A Lamprey Pye

Cut wash & season yᵉ wᵗʰ. sweet spice & lay yᵉ in yᵉ pye wᵗʰ. slicd lemon citron butter & close yᵉ pye — — — —

An oyster Pye.

Perboyle a qᵗ. of large oysters in their own liquor mince yᵉ small & pound yᵉ in a mortar wᵗʰ. pistastia nuts marrow & sweetherbs an onion & savory spice & a little grated bread season yᵉ as aforesaid whole lay on butter & close yᵉ pye — — — —

Pasties.

A venison Pasty.

Bone a side or haunch of venison cu
it square & season it w.th pepper & salt
make it up in yo.r aforesaid pasty pas
a peck of flower for a buck pasty & 3
quaiters for a doe 2 p.ds of beef suet at 9.d
bottome of yo.r buck pasty & a p.d & ½ for
a doe — — — — — —

A Lamb pasty is made as 9.d doe -

A Beef Pasty.

Is cut out & seasond over night w.th pepp
salt a little red wine, & cut as ele y.e
made up as 9.o buck pasty — — —

To each of these Pasties
pour in a Lear.

Florendines of Puddings

A Florendine of a Kidney of veal

Shred y^e kidney fatt & all w^th a little
spinnage parsley & lettuce 3 pippens
& orang pele season it w^th sweet spice
& sugar a good handfull of currants
2 or 3 grated biskets sack & orang flower
water 2 or 3 eggs mix it into a body &
put it in a disk covered w^th puff past lay
on a cut lid & garnish y^e brim of y^e disk

A Rice Florendine.

Boyle ½ a p^d of rice tender in fair
water y^n put to it a q^t of milk boyle it
thick & season it w^th sweet spice & sugar
mix it w^th 8 eggs well beat ½ a p^d of
currants y^e marrow of 2 bones put
to it 3 grated biskets sack & orange
flower water put it in a disk being
coverd w^th puff past & garnish y^e brim

A Florendine of oranges & Apples.

Cut 6 civill oranges in halfs save y^e. juice pull out y^e. pulp & lay y^m. in water 24 hours shifting y^m. 3 or 4 time y^m. boyle y^m. in 3 or 4. waters in y^e. 4 wat put to y^m. a p^d. of fine sugar & their juice boyle y^m. to a surrup & keep y^m. in this surrup in an Earthen pott w^ch. you use y^m. cut y^m. in thin slices

Two of these oranges will make a florendine mixt w^th. ten pippins peard quarterd & boyld up in water & sugar lay y^m. in a disk being coverd w^th. puff past lay on a cut lid & garnish y^e. brim — — — — — — —

A Gouit Deinoy.

Beat ½ a p^d. of blanchd almonds in a morter w^th. a quarter of a p^d. of sifted y^e. white of a capon 4 grated biskets sweet spice & sugar sack & orange flow

Water y^e^ mix it w^th^ a p^t^ of cream &
4 eggs being well beat bring all
these ingredients to a body over
y^e^ fier & having a dish covered w^th^
puff past lay part of it into y^e^ bottom
y^e^ put in y^e^ marrow of 2 bones in
pieces squeese on it y^e^ juice of a lemon
lay on y^e^ other part of y^e^ ingredients
& cover it w^th^ a cut lid

A Custard.

Boyle a q^t^ of cream or milk w^th^ a stick
of cinnamon a quarter nutmeg & large
mace w^n^ half cold mix w^th^ it 8 yolks of
eggs & 4 whites well beat sugar sack & orange
flower water set it on y^e^ fier & stir it till
a white froth ariseth scum it off y^e^ fill
y^e^ custard being dryd in y^e^ oven

An Almond Custard.

Blanch & beat y^e^ in a mortar very
fine in y^e^ beating add thereto a little
milk press it thro' a sive & make it as
aforesaid

A Marion Pudding

Boyle a q.t of cream or milk w.th a stick
cinnamon a quarter'd nutmeg & large mace
& mix it w.th 8 eggs well beat a little
salt sugar sack & orang flower water
strain it & put to it 3 grated biskets
an handfull of currants as many raisons
of y.e sun & marrow of 2 bones all to pieces
& gather it to a body over y.e fier
& put it in a dish having y.e brim there of
garnish'd w.th puff past & raised in y.e oven
& lay on y.e 4 pieces of marrow colour'd
knots of pasts slic'd citron & lemon peele & so how
will bake

An Almond Pudding

Take ½ a p.d of jordan almonds blanch & grou
& in a mortar w.th a quarter of a p.d of pistach
nuts & grated biskets 3 quarters of a p.d of
butter sack & orange flower water & mix
it w.th a q.t of cream being boyld & mixt w.th
8 eggs sweet spice & sugar pour it into yo.
dish being cover'd & garnish'd w.th puff past
& garnish & brin - -

A Cariot Pudding.

Boyle 2 large cariots w^th cold pound y^m in a moitar & strain y^e thro' a sive mix y^m w^th 2 grated biskets ½ a p^t of butter sack & orange flower water sugar & a little salt a p^t of cream mixt w^th 4 yolks of eggs & 2 whites beat these together & put y^m in a dish being covered w^th puff past & garnish y^e bo in —

An Orange Pudding

Take y^e peels of 2 swell oranges boyld up as for a florendine of oranges & apples pound & season y^m as y^e carrots

A Sansie.

Boyle a q^t of cream or milk w^th a stick of cinnamon a quarter'd nutmeg & large mace w^th half cold mix it w^th 20 yolks of eggs & 10 whites strain it y^e put to it 4 grated biskets ½ a p^t of butter a p^t of spinage juice & a little tansie sack & orange flower water sugar & a little salt gather it to a body over y^e fier &

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Pour it in to yᵉ dish being well batter
wᵗʰ this bake turn it on a pye plate squee
on it an orange grate on sugar garn
it wᵗʰ sliced orange & a little tansie made
in a plate cut as you please — —

A Calves foot Pudding

Take 2 calves feet shred yᵉ very fine
& mix yᵉ wᵗʰ a penny grated white-
loaf being scalded wᵗʰ a ptᵗ of cream
put to it ½ a pᵗ of shred beef suet & 8
eggs an handfull of plumpt currants
season it wᵗʰ sweet spice & sugar a little
sack & orange flowr water yᵉ marrow
of 2 bones put it in a veal caul being
washd over wᵗʰ yᵉ batter of eggs yᵉ wett
a cloth & put it there in tye it up close &
yᵉ pott boyls put it in boyle it about
2 hours yᵉ turn it in a dish stick on it
sliᵈ almonds & citron yᵉ pour on it
sack lemon juice sugar & drawn butter

A quaking Pudding

Take a q.t of cream & beat 3 or 4 spoon-fulls w.th 2 or 3 spoonfulls of flowr of rice a penny grated white loaf & 4 eggs put to it orange flower water sugar & sweet spice butter y.e cloth & tye it up but not too close w.th y.e pott boyles put it in boyle it an hour y.n put it in a dish stick it w.th sliced citron let y.e sauce be sack & orange flower water w.th lemon juice sugar & drawn butter

Cakes.

A Plumb Cake.

Take 6 p.d of currants 5 p.d of flowr an ounce of cloves & mace a little cinamon ½ an ounce of nutmegs ½ a p.d of pounded & blanched almonds ½ a p.d of sugar 3 quarters of a p.d of sliced citron lemon & orange piele ½ a p.t of sack a little Rosy water a q.t of good ale yest a q.t of

Cream q.a p.d and halff of butter milke
there in mix it well together on a boar
lay it before y.e fier to rise y.e work it
up smoothe put it in an hoop w.th a paper
flowerd at y.e bottome — — — —

The Icing.

Beat q. sift a p.d of double refind sugar
q put to it y.e whites of 4 eggs put in
but one at a time beat y.m in a bason
w.th a silver spoon till its very light q white

A Seed Cake.

Take 2 p.ds of smooth carraways 6 p.ds of
flower ½ a p.d of sugar an ounce of spice
y.e make an hole in y.e flower q put in
a p.t of yest q 8 eggs well beat ½ a
p.t of sack a little orange flower water
a p.t of milk q 2 p.ds of butter warmd
together y.e stirr a little flower thereon
Let it lye to rise y.e put it in an hoop
q stirr over it double refind sugar q rough
carraways.

A Leight Seed Cake

Take ℔ a quarter of flower a little ginger nutmeg 3 spoonfulls of ale yest 9 3 eggs well beat 3 quarter's of a p.t of milk & a ℔ of butter & 6 ounces of smooth carrawys work it warm together w.th yo.r hands — — —

Chees Cakes.

Boyle a q.t of cream or milk w.th 8 eggs well beat stirr it till tis a curd yo.r strain it & mix it w.th yo.r curd of 3 q.ts of milk 3 quarter's of a p.d of fresh butter 2 grated biskets 2 ounces of blanch'd almonds pounded w.th a little sack & orang flower water ℔ a p.d of currants & 4 eggs spice & sugar beat it up w.th a little cream till tis very leight yo.r fill yo.r chees cakes

You may make chees cakes yo.r same way w.th yo.r curd of a gallon of milk with out yo.r egg curd —

Portugall Cakes.

Put a ℔. of fine sugar a ℔. of fresh butter 5 eggs & a little beaten mace into a flatt pan beat it up wth yo. hands till tis very light & looks curdling yn put thereto a ℔. of flower ½ a ℔. of currants very clean picked & dryd beat yn together fill yo. pait pans & bake yn in a slack oven — — —

You may make seed cakes ye same way only put carraway seeds instead of currants

Gingerbread Cakes.

Take 3 ℔. of flower a ℔. of sugar & a ℔. of butter rubbd very fine an ounce of ginger & a grated nutmeg mix it wth a ℔. of treacle & a quarter of a ℔. of cream warmd together yn make up yo. bread stiff roul yn out cut yn in little cakes & bake yn in a slack oven — — —

Another Way.

Take a quartern of flower 2 pd. 93 quarters of treacle 9 ½ a pd. of butter warmd together an ounce of ginger ½ an ounce of carraway 9 coriander seeds - Brused make it into large cakes put in to either of y^m. what sweetmeat you please w^ch. they are baked dip y^m. in boyling water to glase y^m. —

Shrewsbury Cakes.

Take a pd. of fresh butter a pd. of double refind sugar sifted fine a little beaten mace 9 4 eggs beat y^m. all together 10^th. yo^r. hands till tis very light & looks curdling y^m. put thereto a pd. 9 ½ of flower roul y^m. out into little cakes —

Wiggs

Take a quarter of flower ½ a pd. of sugar an handfull of carraway seeds y^m. put into y^e. midle of y^e. flower ½ a pt. of yest 10^th. a pd. 9 ½ of butter melted in a pt. of milk & pourd to y^e. yest stiring it — 10^th. yo^r. hands strew flower let it lye to rise y^m. make up yo^r. wiggs —

Broths.

Strong Broth.

Take 3 or 4 gallons of water put to it a leg & skin of beef cut into 5 or 6 pieces boyle it 12 hours now & then stirr it w.th a stick & cover it close w.th his boyld strain & coole it let it stand till it will jelley y.e take y.e fatt from y.e top & y.e dregs from y.e bottome

Gravey.

Cut a piece of beef into thin slices & fry y.e brown in a stew pan w.th 2 or 3 onions 2 or 3 lean slices of bacon y.e pour to it a ladle or 2 of strong broth rubbing y.e brown off from y.e pan very clean & ad to it more strong broth claret - white wine anchovys a faggot of sweet herbs season it & let it stew very well y.e strain it off

Plum Porige.

Take 2 gallons of strong broth put
to it 2 p.ds of currants 2 p.ds of raisons of y.e
sun ½ an ounce of sweet spice a p.d of
sugar a quart of ~~sack~~ clariet a p.t of
sack y.e juice of 3 orranges of 3 lemons
thicken it w.th grated biskets w.th a p.d of
currants

Brown Pottage Royall

Set a gallon of strong broth on y.e fire w.th
2 shreid pallats cocks combs lambstones
sliced w.th savory balls a p.t of gravy 2
handfulls of spinnage parsley young lettuce
mined boyle these together w.th a duck y.e
leg & wing bones being broak & pulld
out & y.e breast sloshd & browned in a pan
of fatt y.e put to it 2 french rouls sliced
& dryd hard & brown put y.e pottage in
a dish & y.e duck in y.e midle lay
about it a little vermackelly boyld
w.th w.th a little strong broth savory
balls & sweetbreads garnish it w.th
scalded parsley turnips Beetroot & barberries

Pease Soop

Boyle a qt. of good seed pease fondei
& thick strain & wash it thro' 1lb. a pt. of
milk &. put thereto a pt. of strong broth
boyld 1lb. Balls a little spiremint & a
diyd french roul season it w.th pepper &
salt cut a turnip in dice fry it & put it in

Green Pease Soop..

Wipe yo. pescods steal & scald ye shells
strain & pound ~~ye shells~~ y.m in a mortar
1lb. scalded parsley young onions & a little
mint y.e soak a french roul boyle these
together in clear mutton broth a faggot
of sweet herbs seasond 1lb. pepper salt
& nutmeg y.e strain it thro' a cullender
put y.e pottage in a dish & put in y.e
midle a forcd foul chicken or rabbit
garnish it 1lb. scalded parsley & cabba
lettuce — — — — — —

A Crawfish Soop.

Cleanse yo^r crawfish boyle y^m in water salt & spice pull off their feet & tails & fry y^m break y^e rest of y^m in a stone mortar season y^m w^th savory spice & an onion raw eggs grated bread & sweet herbs Boyld in strong broth strain it & put to it scalded chopt parsley & french rouls & put them therein w^th a few dryd mushrooms garnish y^e dish w^th slic'd lemon & y^e feet & tails of y^e crawfish -

A Bisk of Pidgeons.

Yo^r pidgeons being clean washd & perboyld put y^m into strong broth & stew y^m y^r make for y^m a ragoo w^th gravy artichoke bottoms pottatoes & onions. savory spice lemon juice & dry'd lemon & bacon cut as for larding w^th mushrooms truffells & pour y^e broth into y^e dish having dryd carved sippets y^t place yo^r pidgeons & pour on y^e ragoo w^th ½ a p^t of Rott cream garnish it w^th scalded parsley beetroot & lemon -

To Boyle a Leg of Mutton.

Boyle yo: mutton in watei & salt as usual
for sauce toss up a little strong broth
gravy pickled cucumbers & samphire shred
a did lemon white wine salt & nutmeg grated
bread thicken it wth eggs and a little butter
rould up in flower ——— ——— ———

Another Way.

Lard yo: mutton wth lemon peele & beatroot
boyle it as usuall let yr sauce be strong
broth white wine gravy oysters anchovys
& onions a faggot of sweetherbs savory spice
& a piece of butter rould up in flower —

To Boyle Rabbits

First yr for boyling & lard yr wth bacon
yn boyle yr quick & white for yr sauce
take yr boyld liver shred it wth fatt
bacon toss these up together in strong
broth white wine & vineger mace salt
nutmeg set parsley minced; bayberries &

Prawn butter lay yo'. rabbits in a
Dish powr y^e. bear all over y^m. & gar^sh
y^m. w^th. slic'd lemon & barberries —

To Boyle Pidgeons.

Stuff yo'. pidgeons w^th. sweetherbs chopt
bacon a little grated bread butter &
spice y^e. yolk of an egg y. boyle y^m. as
aforesaid & garnish it w^th. slic'd lemon & barberies

To Boyle Pullets & oysters

Boyle y^m. in water & salt w^th. a good piece
of bacon for sauce draw up a p^d. of
butter w^th. a little white wine strong broth
& a q^t. of oysters y^n. put yo'. 3 pullets in
a dish cut y^e. bacon & lay about y^m. w^th.
a p^d. & 1/2 of ffry'd sausages & garnish it w^th.
slic'd Lemon —

To Boyle Fowls.

Boyle y^m. as usuall for y^e sauce tos
up sweetbreads artickoke bottoms —
lambstons cocks combs & hard eggs
all slic'd in strong broth & white
wine w^th. pistatia nuts asparagus

Tops & spice thicken it w^th a bitt of butter rould up in flower & garnish it w^th slicd lemon — — — — — —

Made Dishes.

Scotch Collops.

Take y^e skin from a fillet of veal & cat it into thin collops hack & scotch y^m w^th y^e back of a knife lard half of y^m w^th bacon fry y^m w^th a little brown butter. y^n take y^m out & put y^e into another stewing pan y^e set y^e pan they were fryd in over y^e fier again wash it out w^th a little strong broth rubbing it w^th yo^r ladle y^n pour it to y^e collops do this to every parfull till all are fryd y^n stew & toss y^m up w^th a p^t of oysters 2 anchovys 2 shiverd pallats cockscombs lambstones & savoy balls slicd sweetbreads onions a faggot of sweet herbs thicken it w^th brown butter & garnish it w^th slicd orange & lemon — —

Ollives of veal.

Take 8 or 10 scotch collops wash y^m. ove^r. w^th. y^e. batter of eggs y^m. season & lay over y^m. a little forc'd meat roul y^m. up & roast y^m. y^t. make for y^m. a ragoo as y^e. collops & garnish y^m. w^th. slic'd orang

Pidgeon Peares.

Bone yo^r. pidgeons all but one leg & put that thro' y^e. side out at y^e. vent cut off y^e. toes & fill y^m. w^th. forc'd meat made of y^e. hart & liver & cover y^m. w^th. a tender forc'd meat being washd over w^th. y^e. batter of eggs & shape y^m. like peares y^t. wash y^m. over & roul y^m. in scalded chopt ~~parsley~~ spinnage cover y^m. w^th. thin slices of bacon & put y^m. in bladders boyle y^m. an hour & ½ y^t. take y^m. out of y^e. bladers lay y^m. before y^e. fier ½ an hour y^t. make for y^m. a ragoo & garnish y^m. with slic'd Lemon

A Calves Head Hasht

Yo: calves head being slitt & cleansd
half boyld & cold cut one side into thin
slices & fry it in a pan of brown butter
yt having a toss pan on yt stove wth a
pt. of gravy as much strong broth a
quarter of a pt of claret as much
white wine & an handfull of savory
balls 2 or 3 shiverd pallats a pt of
oysters cocks combs lambstones & sweet
breads boyld blanchd & sliced wth mushrooms
truffells & muriells 2 or 3 anchovys
as many shallots & a faggot of sweetherbs
tossd up & stewd together season it wth
savory spice yt scotch yt other side
crossd & cross flourd bast & broyle it —

The hash being thickend wth brown
butter put it in yt dish lay over & about
it fryd balls & yt tongue sliced & laided
wth bacon lemon pickle & beetroot yt fry
in yt batter of eggs slid sweetbreads cutt
sippets & oysters lay in yt head & place

These or & about y^e^ dish & garnish it
w^th^ slic'd orange & lemon — — —

A Ragoo of a breast of veal

Bone a breast of veal cut an handsom
square piece y^e^ cut y^e^ other part in to
small pieces brown it in butter y^e^ stew
& toss it up in a p^t^ of gravy a little
claret white wine & strong broth an
onion 2 or 3 anchovys cocks combs
lambstones & sweetbreads blanch'd &
slic'd w^th^ savory balls oysters truffels
& muriells & mushrooms savory spice
& lemon juice y^e^ toss it up & thicken it
w^th^ brown butter put y^e^ ragoo in y^e^ dish
lay on y^e^ square piece d'd lemon
sweetbreads sippets of bacon fry'd in
y^e^ batter of eggs & garnish it w^th^ slic'd
oranges — — —

A Ragoo of Sweetbreads

Set lard & force y^e^ sweetbreads w^th^
muskrooms ~~truffells~~ y^e^ tender ends
of pallats cocks combs boyld tender
beat it in a mortar mixt w^th^ fine

Herbs & spice a little grated bread &
an egg or 2 y^e^ fry y^e^ thus fry'd & toss
y^m^ up in gravy claret whitewine w^th^
cocks combs & muskrooms spice & oyst
a Sliced lemon thicken it w^th^ brown but
& garnish it w^th^ sliced lemon & barberries

Chickens fry'd w^th^ oysters

Lard & truss y^e^ make a forcing of oyst
sweetbreads parsley truffells muskrooms
& onions chop these together & season
it mix it w^th^ a piece of butter y^e^ yolk of
an egg tye y^e^ at both ends & roast y^m^
y^n^ make for y^e^ a ragoo & garnish it
w^th^ sliced lemon

Bombarded veal

Take a fillet of veal & cut out of it 5
lean pieces as thick as yo^r^ hand roun
y^e^ up a little y^e^ lard y^e^ very thick
on y^e^ ~~cloaked side~~ round side lard
5 sheeps tongues being boyld & thick

Make a well seasond forcd meat wth
veal lean bacon beef suet & an anchovy
roul it up into a ball being well
beat y^e. make another tender forcd meat
wth veal fatt bacon beef suet mushroom
spinnage parsley thyme sweet ——
marjoram winter savory and green
onions season & beat it y^e. put yo^r.
forcd ball into part of this forcd
meat put it in a veal caul & bake
it in a little pott y^e. roul up that
which is left in another veal with
wth y^e batter of eggs roul it up like
a polonia sausage tye it at both ends
& slightly round & boyle it ——— ——

Yo^r. forcd ball being bak put it
in y^e. midle of y^e dish lay over & about
it fryd balls & y^e. tongues fryd brown
between each y^e. pour on y^e. ragoo
lay about it y^e. other forcd meat cut
as thin as an half crown & fryd in
y^e. batter of eggs & squeese on it an
orange & garnish it wth. sliced oranges
& lemon

A Brown Frigasee of Chicken & Rabbits.

Cut y.ᵐ in pieces & fry y.ᵐ in brown butter having ready hott a pt. of gravy a little claret white wine & strong broth 2 anchovys 2 shiverd pallats a faggot of sweetherbs savory balls & spice thicken it wᵗʰ brown butter & squeese on it a lemon

A White Frigasee of y.ᵉ same

Cut y.ᵐ in pieces wash y.ᵐ from y.ᵉ bloody fry y.ᵐ on a soft fier & put y.ᵐ in a tossing pan wᵗʰ a little strong broth season y.ᵐ toss y.ᵐ up wᵗʰ almost enough put to y.ᵐ a pt. of cream muskrooms & oysters thicken it wᵗʰ a bitt of butter rould up in flower

A Frigasee of Lamb.

Cut an Rind quarter of Lamb into thin slices & season it wᵗʰ savory spice & shred sweetherbs & a shallot & fry y.ᵐ y.ᵐ

Fry y^e ~~thus fried~~ & toss y^m up in strong broth & white wine oysters balls & palates a little brown butter or an egg or 2 to thicken it or a bitt of butter rould up in flower garnish it w^th sliced Lemon — —

Pidgeons in Surtout

Cleanse yo^r pidgeons y^e make a forcing for y^m tye a large scotcht collop on y^e breast of each spitt & cover y^m w^th paper & roast y^m y^e make for y^m a ragooe & garnish y^e w^th sliced orange — —

Cutlets Alamaintenay

Season yo^r cutlets of mutton w^th savory spice & shred sweetherbs y^e dip 2 scotcht collops or y^e batter of eggs & clap on each side of each cutlet & y^e a rasher of bacon on each side broyle y^m & bring y^m up in y^e dish over w^r they are driest take of y^e bacon & send up yo^r collops & cutlets wrapt in clean white paper as letters or you may leave y^m out & send y^m up in a ragooe & gar^sh it w^th sliced lemon & orange

To Roast an Hair.

Sat & lard it w^th. Bacon make for it a-
pudding of grated bread y^e. hart & liver
being perboyld & chopt small w^th. Beef
suet & sweet herbs mixt w^th. marrow cream
spice & eggs & sow up his belley &
roast him w^th. his roasted bet yo^r. butter
be drawn up w^th. cream gravy or claret

To Roast it w^th. the skin on

Make y^e. pudding as afore said sow up
his belley & thurst yo^r. hand round-
him between his skin & his body &
rub over his flesh w^th. butter & spice
& sow up his belley & thurst yo^r. hand
round him between his skin & his body
& rub over his flesh w^th. butter & spice
& sow up y^e. his y^e. hole of y^e. skin &
roast him basting of him w^th. boyling
water & salt till tis above half roast
y^e. let him dry & y^e. skin smoak pull it off

By pieces & bast him w.th butter & drudg
him w.th flower bread & spice sauce him
as aforesaid & garnish it w.th slid lemon

Pullets Ala Cream

Laid & force yo.r pullets of their own
flesh boyld ham muskrooms sweetbreads
oysters anchoovys grated bread y.e yolk
of an egg a little cream spice & herbs
roast y.m y.n pour on y.m a fine white
ragoo of muskrooms oysters sweet
breads cocks combs truffells murrells
& cream thickend w.th eggs

Portugall Beef.

Brown y.e skin of a rump of beef in a
pan of brown butter & force y.e lean
of it w.th suet bacon boyld chessnuts
anchoovys savory spice & an onion
stew it in a pan of strong broth till
tis very tender y.n make for it a ragoo
w.th gravy pickled concumbers boyld
chessnuts thicken it w.th brown butter
& garnish it w.th slid lemon

A Leg of Mutton Ala Daub

Lard yo'. meat w'. bacon Raff roast it Draw it off y'. spitt & put it in as small a pott as will boyle it putto it a q't of white wine strong broth a p't of vineger whole spice bay leaves sweet marjoram winter savory & green onions w'. y'. meat is ready make sauce w'. some of y'. liquor muskrooms Dic'd lemon 2 or 3 anchovys thicken it w'. brown butter & garnish it w'. sliced lemon

A Leg of mutton Ala Royal

Lard yo'. mutton & slices of veal w'. bacon roald up in spice & sweet herbs y'. bring y'". to a brown in milted Lard boyle y'. leg in strong broth all sorts of sweet herbs an onion stuck w'. cloves w'. this ready lay it in a dish lay round it y'. collops y'". pour on a ragoo & garnish it w'. sliced orange & lemon — — —

A Leg of Mutton Forc'd.

Take y^e^ meat out of y^e^ leg close to y^e^ skin & bone mince it w^th^ a p^d^ of beef suet & a good quantity of thyme parsley & onions beat it in a mortar till its as smooth as wax season it w^th^ savoy spice & 2 anchovys y^e^ wash y^e^ inside of y^e^ skin w^th^ y^e^ batter of eggs & fill it - cast flower & bake it y^e^ sauce may be seasond gravy & put to it a regalia of cowcumbers cellifloweres & french beans

Oyster Loves.

Cut a round hole in y^e^ tops of 5 french rouls & take out all y^e^ crumb & spread y^e^ over y^e^ sids w^th^ a tender forc'd meat made of set oysters part of an Eele pistatia nuts muskroons herbs anchovys - marrow spice y^e^ yolks of 2 hard eggs beat these together in a mortar w^th^ one raw egg y^e^ fry y^e^ crisp in lard & fill y^e^ w^th^ a q^t^ of oysters y^e^ rest of y^e^ Eele cut like lard spice muskroons

Anchovys tosd up in their liquor ½ a
pt. of whitewine thicken it w^th. eggs &
bitt of butter rould up in flower —

To Roul a breast of mutton

Bone y^e. mutton make a savory forced
meat for it wash it over w^th. y^e. batter
of eggs y^e. spried y^e. forced meat on it roul
it in an hard collar & bind it w^th. pack
thred & roast it put under it a ragalia
of cowcumbers — — — — —

Beef Alamode

Take a good buttock of beef interlarded
w^th. great lard rould up in savory spice
mined sage parsley thyme & green onion
put it in a great saucepan & cover it
close w^th. rouice past w^t. his hatt dow turn
it let it stand over y^e. fier on a stove
12 hours or in an oven this is fitt to
eat cold or if to be eaten hott
you may slice it out thin w^t. his cole

And toss it up in a fine ragoo.

Veal Alamode.

Take a good fillet of veal interlaided as g^e. beef ad to g^e stewing of it a little white wine w^th. his cold you may slice it out thin & toss it up in a ragoo of mushrooms

A Porpetone

Take a good fillet of veal & mince it small w^th. g^e. same quantity of beef suet beat it w^th. an egg or 2 to bind it season it w^th. savory spice make it in to g^e. form of a thick round pye & fill it thus lay in thin slices of bacon squab pidgeons slic'd sweetbreads — tops of asparagus mushrooms — yolks of hard eggs g^e. tender ends of shiver'd pallats & cocks combs — boyld blanch'd & slic'd —

Sausages.

Take pork more lean then fatt & shred it & take of ye fleak of pork & mince it season each apart w^th^ minced sage & pritty high w^th^ savory spice & clear yo: small bitts of fatt between ye minced meat. sprinkle a little wine with it & twill fill ye better & tye & in links — —

Polonia Sausages.

Take a piece of red gammon of bacon & half bayle it mince it w^th^ as much bacon lard put to it minced sage & pritty high w^th^ savory spice & clear yo: small guts & fill & mixing some bitts of fatt & as much red wine as will bring it to a pritty high thick bag mix & w^th^ yo: hands & fill & in lay skins hang & in a chimney a while to Dry

To Dress Fish.

To Boyle a Codds head

Set a Kettle on y^e^ fier w^th^ water vineger
q salt a faggot of sweetherbs q an onion
or 2 w^th^ y^e^ liquor boyls put in y^e^ head
on a fish plate in y^e^ boyling put in
cold water q vineger w^th^ tis boyld drain
q sponge it for y^e^ sauce take gravy
q claret boyld up w^th^ a faggot of sweet
herbs q an onion 2 or 3 anchovys —
Drawn up w^th^ 2 p^ts^ of Drawn butter ½
a p^t^ of shrimps q y^e^ meat of a lobster
shred fine in ~~y^e^ beat~~ q. put in y^e^ head
~~on a fish plate in y^e^ boyling~~; in a
Dish pour y^e^ sauce thereon stick small
toasts on y^e^ head lay or q about it
y^e^ spaune milt q liver q garnish it w^th^
sliced lemon q barberries —

To Batter Lobsters

Take out y^e^ meat q put it in a sauce pan

With a little seasond gravy a nutmeg
a little vinegar & Drawn butter fill y^e
shells & set y^e rest in plates — — —

To Stew Carps

Take a brace of living carps knock y^m
on y^e head open y^e bellies wash out y^e
blood w^th vinegar & salt y^n cut y^m close
to y^e tail to y^e bone & wash y^m clean
y^n put y^m in a broad sauce pan & put
thereto a q^t of claret ½ a p^t of white wine
½ a p^t of vinegar a p^t of water a fagget of
sweetherbs a nutmeg slic'd large mace 4
or 5 cloves 2 or 3 races of ginger whole
pepper & an anchovy cover y^m close &
stew y^m a quarter of an hour y^n put to
y^e blood of y^e carp & a ladle of drawn
butter; ~~½ a p^t of shrimps & y^e meat of a~~
~~lobster shred fine~~; lay about it y^e
spawn milt & liver stick on y^m past
& eat y^e clear as broth or thicken it w^th
brown butter

A Carp Larded w^th Eele in a ragoo

Take a live carp scale & slice him from head to tail in 4 or 5 slices or y^e. one side to y^e. bone y^n take a good a good silver Eele & cut it as for larding as long & as thick as yo^r. little finger roule in sweetherbs provder'd bay leaves & savory spice y^n. lard it thick on y^e. slosh side fry it in a good pan of lard y^n. make for it a ragoo^e w^th. gravy white wine vinegar claret y^e. spaune mushroom capers grated nutmeg mace a little pepper & salt thicken it w^th. brown butter & garnish it w^th. slic'd lemon — — — —

To Roast a Pike

Scale & slosh a pike from head to tail & lard it w^th. Eeles flesh, roule in spice & sweetherbs bast & bread it roast it at length or turn his tail into his mouth & bring it off in y^e. over let y^e. sauce be drawn butter anchovys y^e. row of liver w^th. muskrooms capers & oysters

Potting

To Pott Beef

Take a good buttock of beef or leg of mutton piece cut into pieces & season it wth savory spice an ounce of salt peter ½ a pt. of claret wine having 3 or 4 lb. of beef suet lay it between every laying of beef tye a paper over it & let lye all night & bake it wth household bread & take it out & dry it in a cloth cut it across the grain very close & rub it in yo. hands like flower if it is not season enough season it more & mix it to it the fatt clear from the gravy & mix it together & put it close in potts set it in the oven to setle wth cold cover it wth clarifide butter

To Pott Pidgeons.

Yo. pidgeons being trust & seasond wth savory spice put them in a pott cover the

With butter & bake y^m. y^n. take y^m. out & Drain y^m. w^th. they are cold cover y^m. w^th. clarrifide butter — — — —

You may pott fish y^e. same way only bone y^m. w^th. they are bak'd — — — —

Collaring.

To Collar Beef.

Lay yo^r. flank of beef in Ram Brine 8 or 10 days y^n. take it out & Dry it in a cloth cut it a cross y^e. grain very lay it on a board take out all y^e. leather & skin scotch it cross & cross & season it w^th. savory spice 2 or 3 anchovys an handfull or 2 of thyme parsley sweet marjoram winter savory onions & fennell strew it on y^e. meat & roul it in an hard collar in a cloth soo it close tye it at both ends & put it in a collar pott w^th. a p^t. of claret & — catchenele 2 q^ts. of pump water & — bake it all night w^th. cold take it out of y^e cloth & keep it dry — —

To Collar Veal.

Bone a breast of veal wash & soak it
in 3 or 4 waters dry it in a cloth & season
it w^th^ savory spice shred sweetherbs & shred
~~sweetherbs~~ rashers of bacon dip it in
y^e^ batter of eggs & roul it up in a collar
in a cloth & boyle it w^th^ water & salt w^th^
½ a p^t^ of vinegar & whole spice scum it
clean w^th^ this boyld take it up & w^th^ cold
keep it in this pickle — — — — —

To Collar a Pigg.

Slit yo^r^ pigg down y^e^ back take out y^e^
bones wash out y^e^ blood in 3 or 4 waters
wipe it dry & season it w^th^ savory spice
thyme parsley & salt roul it in an even
collar in a cloth tye it close & put it in
a pott & boyle it in 3 p^ts^ of water an
handfull of salt a q^t^ of vinegar a-
faggot of sweetherbs whole spice a penny
worth of jarring glass w^th^ they are tender

. Take y^m^ off w^n^ they are cold take it out of y^e^ cloth & keep it in this pickle

To Collar Eeles.

Scower yo^r^ large silver Eele w^th^ salt slitt y^m^ Down y^e^ back take out all y^e^ bones wash & Dry y^m^ season y^m^ w^th^ savory spice minced parsley thyme sage & an onion y^m^ roul it in an hard collar in a cloth tye y^m^ close & bayle y^m^ in water & salt w^th^ y^e^ heads & bones & ½ a p^t^ of vineger a faggot of sweetherbs ginger a penny worth of sliceing glass w^n^ they are tender take y^m^ up tye y^m^ close again strain y^e^ pickle & keep y^e^ Eeles in it — —

To Collar Pork.

Bone a breast of pork season it w^th^ savory spice & a good quantity of thyme sage & parsley ~~& a good quantity~~ roul it in an hard collar in a cloth tye it close & bayle it w^n^ tis cold keep it in scouring drink — —

Pickles

To Pickle Mellons or Large Cowcumbers.

Scope yᵉ: at one end & take out yᵉ pulp - clean & fill yᵉ: wᵗʰ: scrapt Hors radish slic'd garlick ginger nutmeg whole pepper & large mace yᵉ: take for yᵉ pickle - -

The best white wine vinegar an hand full of salt a quarter'd nutmeg whole pepper cloves & mace of 2 or 3 races of ginger boyld together - - - -

And pour it to yᵉ mellons boyling hott & stow yᵉ: down close 2 days wᵗʰ: you intend to green yᵉ: set yᵉ: over yᵉ fier in a bellmetall pott in their pickle - till they are scalding hott & green yᵉ: pour yᵉ: into yᵉ: potts stow yᵉ: down close wᵗʰ: they are cold cover yᵉ: wᵗʰ: a wett bladder & leather

Thus cover all other Pickles

To Pickle Gelikins.

Put yᵉ in a brine strong enough to bear an egg yᵗ Drain yᵉ & pour on yᵉ yᵉ same pickle as yᵉ mellons boyling hott — having some dill seeds in yᵉ pott stop yᵉ down close 2 or 3 days yᵗ green — yᵉ in a bellmetall pott & cover yᵉ close as before — — — — —

To Pickle French beans.

Put yᵉ a mouthe in brine strong enough to bear an egg yᵗ Drain yᵉ from yᵉ brine & having a pickle as yᵉ mellons pour it to yᵉ boyling hott & green yᵉ yᵉ same way — — — — —

To Pickle Walnuts.

Scald yᵉ & put yᵉ in water & salt 9 or 10 days changing it every day yᵗ take yᵉ out & rub yᵉ in a source cloth & pour on yᵉ yᵉ same pickle as yᵉ mellons boyling hott adding thereto a little mustard seed —

To Pickle Muskrooms.

Take yo: small Hard buttons cut ye dirt from ye bottoms of ye stalks wash yn: in yt: water & salt & milk & rub yn: in flannell yn: put yn: into another pan of salt water & milk & rub yn: till they are clear yn: boyle salt water & milk wn: it boyls thro' in yo: muskrooms & wn: they are boyld quick & white strain yn: thro' a cloth & throw yn: into water & salt 2 or 3 days changing it twice a day yn: let ye pickle be half white wine & half vinegr wth: slicd nutmeg ginger whole pepper & cloves yn: stop yn: up in glasses — —

To Pickle Beetroot & turnip

Boyle yo: beetroot in water & salt a pt: of vinegr a little cutchenele wn: they are half boyld put in ye turnips being peard wn: they are boyld take yn: off ye fier & keep yn: in this pickle — — —

To Pickle Red Cabbatch

Slice ye cabbatch thin & put to it a cold pickle of vinegei & spice — — —

To Pickle Flowers.

Pickle yt in half white wine & half vinegar & sugar — — — — — —

To Pickle Onions.

Boyle yo small white onions in water & salt strain & coole yt in a cloth yt let ye pickle be vinegei & spice cold — —

To Pickle Barberries

Pickle yt being pickt in fine bunches only in water & salt strong enough to beai an egg

To Pickle Smelts.

Lay yt in a pan in rows lay on yt slic lemon ginger nutmeg mace a little pepper & salt & bay leaves powdered let yt pickle be red wine vinegei bruised cutchenele & peter salt you may eat yt as anchovys — — —

To Pickle Oysters.

Take a q^t. of large oysters in y^e. full of y^e. moon perboyld in their own liquor for y^e. pickle take y^e. liquor a p^t. of white wine & vineger mace pepper & salt boyle & scum it w^n. cold keep y^m. in this pickle

To Pickle Pidgeons.

Boyle y^m. w^th. whole spice 3 p^ts of water a p^t of white wine & vineger w^n. boyld take y^m. up & w^n. cold keep y^m. in this pickle —

To Pickle Gorgles.

Blanch y^m. being boyld in water & salt & put y^m. in a pott or barrell & make y^e. pickle of as much white wine vineger as will fill it boyld up w^th. savoiy spice ginger nutmeg a faggot of sweetherbs w^n. cold put in y^e. tongues w^th. slic'd lemon & cover it close

When you eat yt. heat up some of
yr. liquor 10th. good oil & gar. sk. it 10th. sliced lemon

To Salt Hams & Tongues

Take 3 or 4 gallons of water & put
to it 4 pd. of white salt 4 pd. of bay
salt a pd. of peter salt a quarter of
a pd. of salt peter 2 ounces of prun=
=nella salt & a pd. of brown sugar let
it boyle a quarter of an hour scum
it well wt. tis cold sever it from yr.
bottome into yt. vessell you keep it in —

Let hams lye in this pickle 4
or 5 weeks
A clod of Dutch beef as long
Tongues a fortnight
Collard beef 8 or 10 days

Dry yt in. a stove or wood Chimney

Jellies

Hart Horn Jelley.

Put ½ a p.d of harts horn into an Earthen
pan w.th 2 q.ts of spring water cover it
close set it in y.e oven all night y.n strain
it into a clean pipkin w.th ½ a p.t of Rhenish
wine q ½ a p.d of double refind sugar
y.e juice of 2 or 3 lemons q 3 or 4 blads
of mace q y.e whits of 4 or 5 eggs well
beat q mix it that it curdle not y.n stir
it well together on y.e fier y.n ~~stir it~~
let it stand over y.e fier till it ariseth
w.th a thick scum y.n run it thro' a napkin
q turn it up again till tis all clear

Calves foot Jelley.

Boyle y.o calves feet in water w.th y.e
meat cut off from y.e bones season it
as y.e harts horn jelley w.n cold take
y.e fatt from y.e top q y.e dregs from y.e bottome

Ribbon Jellys.

Is made 10th. yr. colour'd jellies hearafter
mencond first run one of these colours
in a glass wt. tis cold run another
as cold as you can & yr. another & so all
yr. rest

To Run Colours

Have in yo. severall small pipkins
strong jelley ready seasond have allso
severall muslain raggs tyed up close
one wth. bruised cutcheniele another wth.
saffron & another wth. spinnage juice
put your baggs into yo. severall pipkins
& as you would yr. colours rise fine
yr. wth. yr. whites of eggs & run yr. thro'
severall baggs

Blamangoes.

Put ½ a pd. of harts horn into an Earthen
pipkin wth. 2 quarts of spring water yr.
run yr. jelley thro' a napkin put to it
½ a pd. of jordan almonds well beat

Mix w^th^ it orange flower water a p^t^ of milk or cream y^e^ juice of 2 or 3 lemons & Double refind sugar let it simer over y^e^ fier & take care least it burn to run it thro^h^ a sive 2 or 3 times put it in glasses & colour it if you please.

A Whipt Sillabub.

Take a p^t^ of cream w^th^ a spoonfull of orange ~~flower~~ water 2 or 3 ounces of fine sugar y^e^ juice of a lemon & y^e^ white of 3 eggs ~~these~~ whisk these up together & having in yo^r^ glasses rhenish wine & sugar & claret & sugar lay on y^e^ froth w^th^ a spoon keapt up as leight as you can —

A Sack Posset.

Take 14 eggs leave out half y^e^ whites & beat y^m^ w^th^ a quarter of a p^d^ of white sugar orringe roots sliced very ~~fine~~ thin w^th^ a quarter of a p^t^ of sack —

Mix it well together set it on y^e^
fier & keep it stirring all one way
w^th^ tis scalding hott let another while
you stir it pour into it a q^t^ of cream
boyling hott w^th^ a grated nutmeg
boyld in it clap a hott pye plate
on it & let it stand a quarter of an
hour — — — — —

Chocolate Cream

Take a p^t^ of cream w^th^ a spoonfull
of scrapt chocolate boyle y^m^ well —
together mix w^th^ y^e^ yolks of 2 eggs &
thicken & mill it on y^e^ fier y^m^ pour
it into yo^r^ chocolate cups — — —

Lemon Cream

Take y^e^ juice of 2 or 3 lemons & boyle
some of y^e^ picle in spring water y^n^ take
y^e^ same quantity of that water as
lemon juice put to it orange flower
water $\frac{1}{2}$ a p^t^ of double refind sugar
y^m^ beat y^e^ whites of 12 eggs & straine y^m^

Then mix y^e^ together & keep it stirring all one way over a charcole fier till it pritty thick y^n^ put it in glasses — —

Orange cream is made y^e^ same way only thickend w^th^ yolks of eggs instead of whites — — — — — —

Orange Butter

Take y^e^ yolks of 5 hard eggs put to it a p^d^ of butter a little fine sugar w^th^ a spoonfull of orange flower water work it thro' a sive — — — —

Almond & pistastia butter is made y^e^ same way but let y^m^ be blanched & pounded

To Code Codlings

Put yo^r^ fair codlings in a brass pan w^th^ water over a charcole fier till his scalding hott keep y^m^ close coverd w^th^ they will skin y^e^ skin y^m^ & put y^m^ in again w^th^ a little vineger & let y^m^ lye till they are green — — — —

To Bottle Goosberries

When they are full grown before they turn fill y^e^ into wide mouth bottles cork y^e^ close & set y^e^ in a slack oven till they are tender & some crackt y^e^ take y^e^ out & pitch y^e^ corks

Thus you may keep Damsons. bulles peare plums or currants only doe these w^th^ they are ripe

The
First Dishes

Pottages of all sorts
a dish of fish — —
beans & bacon — —
a ham & chickens -
pullets & oysters -
boyld tongues & udders
a leg of veal bacon herbs
a calves head bacon herbs
a calves head hasht.
a goose or turkey ala daub
a leg of veal or mutton
ala Daub: a disk of pidgeons
a forcd leg of veal boyld
a powderd haunch of venison
a powderd leg of pork
a leg of mutton & turnips
a piece of salt beef carrots
pullets bacon & cabbage
boyld fouls & marrowbons

Order
Bottom Dishes

A chine of veal or mutton
a jaggot of mutton
a neck of veal -
pidgeons in surtout
puddings of sorts
roast beef: minced pyes
cold ham: slic'd tongue
a venison pasty -
potted meats or fouls
cold lobster salmon
or sturgeon —
a haunch of venison roast
a leg of mutton roast &
oysters: lamb in joynts
a chine & turkey -
roast tongues & udders
chickens & asparagus
fans w.th eggs — —
a roast pike — —

Side Dishes

Bombarded veal

scotch collops

a forcd leg of lamb

cutlets ala maintenon

cutles forcd

fricasease white or brown

a ragooe of any sort

puddings of any sort

a tourt or tansie

pease beans or french beans

scollopt oysters

ollives of veal

carps in a ragooe

chickens ala cream

a pompetone

Course of the Table

A Grand Sallad

of pickles

a hott or cold pye

tarts chees cakes

puffs & custards

jellies creames

& blamangoes

a disk of fruite

a patty of lobsters

cold lobsters

Second Course

A disk of wild foul
green geese or ducklings
roast chickens or pidgeons
lamb in joynts — —
fryd fish — — —
turkey poats — —
leverits partridges
cocks or snipis — —
feasants quails larks
batterd lobsters or crabs
artichokes boyld —
asparragus & eggs —
scollopt oysters —
pitty patties — —
a tourt or tansie — —
tarts chees cakes —
pafts & custards —
a disk of prease —
a ragoo of maskrooms
lobsters ragoo or roasted

Plates —

A porpetone —
oyster loves — —
tourts of marrow or cream
cutlets — — —
olives of veal —
patties of oysters
crawfish prawns or
shrimps — —
fritters of apricocks or
oysters union tansie
polonia sausages
sliced tongues —
salmon gurdy —
frotting collaring
or pickles of any sort
marrow or spinnage toasts
veal puffs — —
sweetbreads larded
& roasted — —
— — — —

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6 ounces of flower Rice quart milk
6 or eight eggs Spice Pills pinch
of Sugar quarter of butter

Ms. Codex 625.

KIDDER
RECEIPTS